Manufactured By

ROBAND AUSTRALIA PTY LTD

OPERATING INSTRUCTIONS

SAUCE BAIN MARIE

Models **MH16** **Version 1**

Special Features:

- Ultra-Durable Stainless Steel Elements
- Energy Regulator Control
- Small Compact Design
- All Stainless Steel Construction

CE

These instructions cover the models of ROBAND® Sauce Bain Marie Assemblies only. Although there are slight variances between models, the installation, operation, care and maintenance procedure is the same for all.

Roband® Australia is a wholly Australian owned company and has been manufacturing quality commercial catering equipment for the food service industry for more than 50 years. Roband products are engineered and manufactured to the highest standards to provide functionality, reliability and durability, and our quality products are exported world-wide.

Included in the comprehensive Roband® range are Toasters, Fryers, Milkshake Mixers, Rotisseries, Food Display Cabinets and much more.

Roband® Australia also acts as the Australian agents for Vitamix® Blenders, Noaw® Meat Slicers, Förje® Cookware, Robalec™ Soup/Rice Warmers, Robatherm Urns, Austheat® Fryers, Dipo Induction & Autofry Machines. Roband also has its own line of commercial cookware and cutlery under the Robinox® brand name.

For a complete set of brochures please contact your nearest authorised dealer or contact Roband directly at our head office.

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INTRODUCTION

Congratulations on your purchase of this quality ROBAND® product. With proper care and management your new purchase will give you years of trouble free service.

By reading these instructions carefully you can ensure that this machine is used and maintained properly, helping your new investment to perform well for you now, and to continue performing in the many years to come.

GENERAL PRECAUTIONS

This machine must only be operated by qualified person(s) who are fully versed in the operating and safety instructions described in this manual. Servicepersons should be instructed to familiarise themselves with any and all safety instructions described in this manual prior to commencement of any maintenance or service.

In the case of new personnel, training is to be provided in advance. These machines should not be operated by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the safe use of the appliance by a person responsible for their safety.

These machines are heating units, and as with any commercial heating unit the surfaces on these units will get hot. Always be careful when near an operating unit, and ensure that any risk to unwary customers or staff is minimised with additional signage if necessary. Due to the obvious heat hazard Roband recommends that these units be kept out of reach of children. Do not allow children to play with these units.

These units are designed for use with sauces and gravies. Use of these units for applications outside of its design intention is not warranted.

The machine should be disconnected from all power and allowed to cool before cleaning.

Roband will accept no liability if;

- Non-authorised personnel have tampered with the machine.
- The instructions in this manual have not been followed correctly.
- Non-original spare parts are used.
- The machine is not cleaned correctly, with the right product.
- There is any damage to the unit.
- The machine has been modified in any way.

PACKAGING

All care is taken when packing and Roband ensures that every unit is functional and undamaged at the time of packaging.

The Package of this MH16 should include:

1) One MH16 unit
2) One 1/6 size pan and lid
3) This manual
4) Packaging Materials

Any damage to the machine as a result of freight must be reported to the Freight Company and to the agent responsible for the dispatch of said unit within 24 hours of receipt. No claims will be accepted or entertained after this period.

COMPLIANCE

Roband® products have been designed and manufactured to comply with any and all specifications set out by the Australian Communications and Media Authority (ACMA) in regards to Electromagnetic Compatibility. As testament to such compliance these units bear the RCM symbol.

For further information contact the Australian Communications Authority, PO Box 13112, Law Courts, Melbourne VIC 8010.

INSTALLATION

Remove all the packaging materials and tape, as well as any protective plastic from the machine. Clean off any glue residue left over from the protective plastic using methylated spirit.

Place the unit on a firm, level surface in the required position. As a precaution, it is recommended that all non-metal bench top surfaces be protected from heat with some form of insulation. A piece of masonite, sheet metal, laminate or similar material would be sufficient for this task.

Before connecting the machine to the power supply, ensure that all the controls are in the "OFF" position.

For all models plug the unit into a standard, single phase, 10Amp power point.

Always ensure the power cable is not in contact with hot parts of the machine when in use, and have any damaged power cord replaced immediately.

OPERATION

Note that these units are designed for temporarily holding pre-cooked product. They are not designed to be used as cooking devices.

Fill the pan to the desired level with the sauce or gravy up to a maximum of 2L.

To turn the unit "ON", rotate the energy regulator to any of the heat settings. The amber pilot light will illuminate to indicate the unit is on and heating.

It is recommended that for initial unit warm up, the dial be set to HI for a short period of time. After the contents are at the desired temperature turn the dial to between 2 and 3 to keep the contents warm.

These settings will vary according to operating environments and the nature of the contents being kept warm.

Experience over time will guide you in determining which setting produces the results you need.

Always ensure you use a spoon or ladle to serve. The side of the unit can get hot and presents a risk of burning if touched with bare skin.

CAUTION: Never place, spill or pour any food or liquid inside this machine. Foods and liquids can only ever be placed within the confines of the steam pan. In particular, at all times no water or other liquids should be near the element

SAFETY

GENERAL SAFETY

This machine contains no user-serviceable parts. Roband Australia, one of our agents, or a similarly qualified person(s) should carry out any and all repairs. Any repair person(s) should be instructed to read the Safety warnings within this manual before commencing work on these units.

Steel cutting processes such as those used in the construction of this machine may result in sharp edges. Whilst any such edges are removed to the best of our ability it is always wise to take care when contacting any edge. Particular care should be taken to avoid contact with any steel edge, and warnings should be given in regards to the danger of such contact to any repair or maintenance person(s) prior to commencement of any servicing.

Do not remove any cover panels that may be on the machine.

This unit can get **very** hot, ensure everyone is aware that the machine is operating and take care to avoid contact with hot surfaces. Use gloves (or some other form of protection) when handling the unit.

National Standards exist outlining the positioning, spacing and ventilation requirements when installing new appliances. These Standards should be consulted and new equipment should be installed accordingly. In any situation where specifications allow a distance of less than 100mm we would still recommend that a well-ventilated air gap of not less than 100mm be maintained. If the machine is near particularly heat-sensitive materials common sense should be employed in determining sufficient distancing.

Always ensure the power cable is not in contact with hot parts of the machine when in use. Ensure that any damaged power cord is replaced before further use. These cords should be replaced by qualified service persons only.

Do not clean this unit with the use of a water jet.

Keep out of reach of children.

Electricity is dangerous, and can cause serious injuries and fatalities. Make sure that only qualified people service this machine.

CLEANING, CARE & MAINTENANCE

Attention to regular care and maintenance will ensure long and trouble free operation of your unit. Although scheduled servicing is not required we do recommend you adopt a program of regular maintenance to ensure that the unit is clean and functional and to avoid inadvertently damaging the unit.

Ensure the power is off, unplugged from the power socket, and the unit is cool before attempting to clean any part of the machine. The tank and element can be wiped clean if required. To clean the unit, use hot soapy water with a dampened clean sponge or cloth. **Do not** use a metal scourer.

Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning to avoid injury.

Particular care should be taken when cleaning under the rim of the tank to avoid contact with possible sharp edges.

Do not immerse the unit in water or allow the ingress of water through ventilation holes or controls. **Do not** clean this unit with the use of a water jet.

CAUTION: Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning and handling the unit to avoid injury.

CAUTION: Some cleaning agents can damage stainless steel, usually through prolonged use. For this reason we recommend cleaning with soapy water. Any damage to the unit through lack of adequate cleaning or the use of harsh or improper cleaning agents is entirely the fault of the user.

CAUTION: Never place, spill or pour any food or liquid inside this machine. Foods and liquids can only ever be placed within the confines of the steam pan. In particular, at all times no water or other liquids should be near the element.

TROUBLESHOOTING

If the unit does not heat up check the following points before calling for service.

- ✓ The unit is plugged in correctly and the power is switched on.
- ✓ The power point is not faulty.
- ✓ The energy regulator is in the correct relative position.
- ✓ The energy regulator knob is not loose or broken, rendering the switch inoperable.
- ✓ Check Appendix A on page 9 of this manual on RCD'S

Only after all these points have been checked should you call for service.

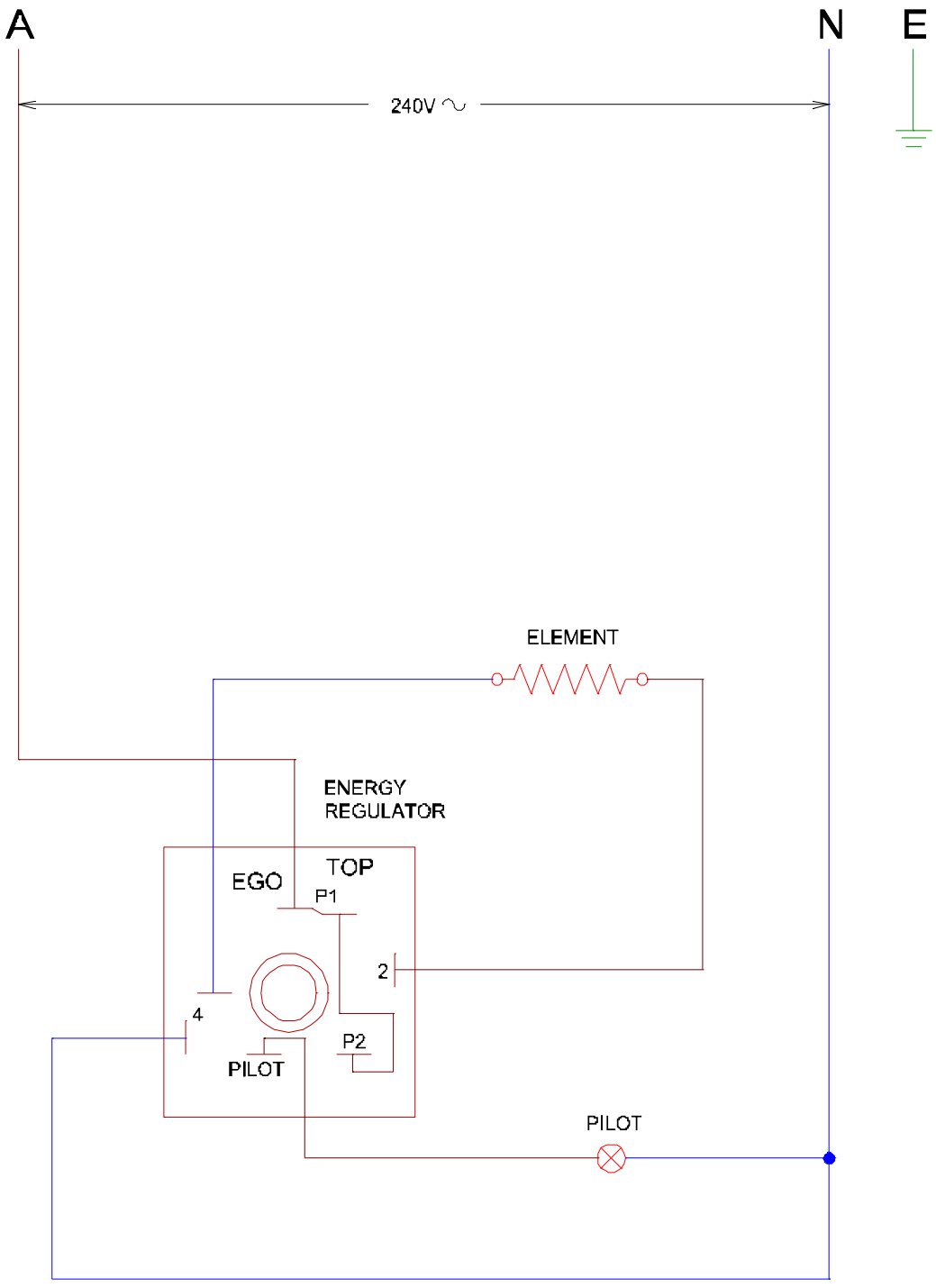
SPECIFICATIONS

			Nominal Dimensions		
Model	**Power Source**	**Power Rating**	**Width mm**	**Depth mm**	**Height mm**
MH16	220-240 Volts AC 50-60Hz	120 - 130 Watts	166	173	285

Constant research and development may necessitate specification changes at any time.

CIRCUIT DIAGRAM

MODEL: MH16

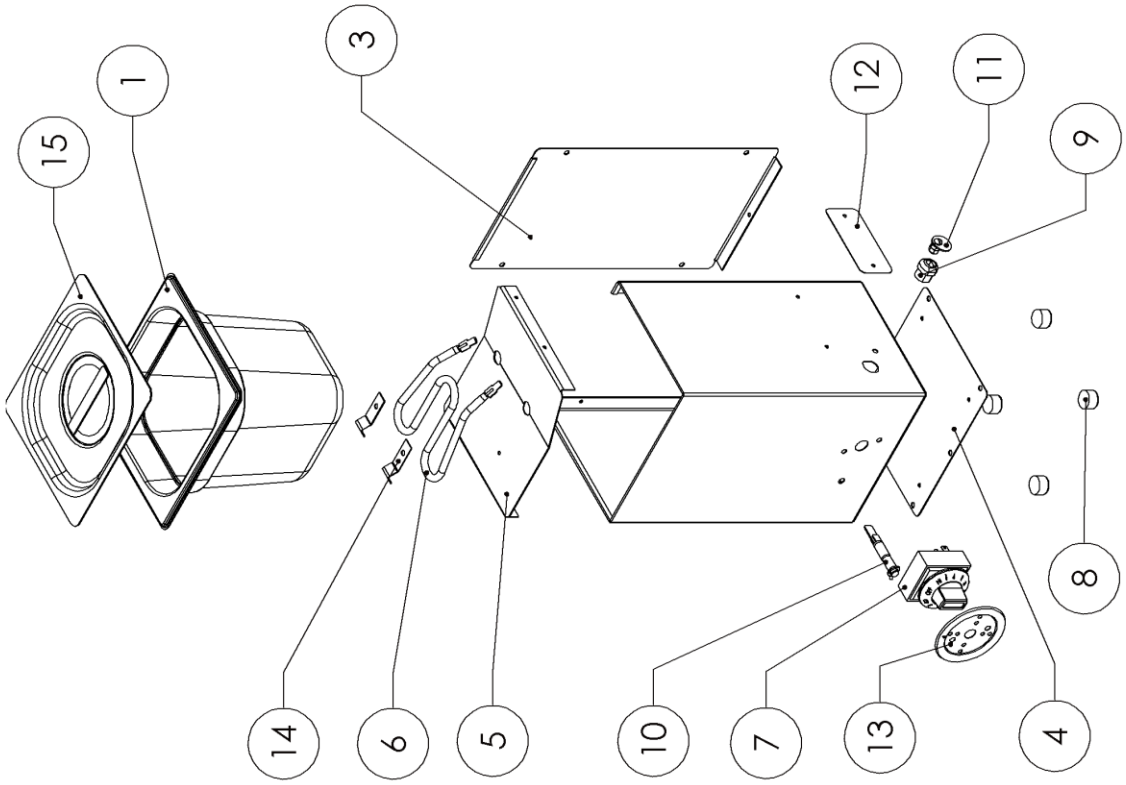


NOTE: This circuit diagram has been provided for reference and to assist qualified service and repair agents only. Under no circumstances should a person not suitably qualified attempt repairs to any electrical equipment.

EXPLODED DIAGRAM

MODEL: MH16

ITEM NO.	QTY.	PART NO.
1	1	Z16150 - 1-6 Size Pan
2	1	SS1748 - Body
3	1	SS1749 - Back
4	1	SS1751 - Bottom
5	1	SS1750 - Insert Base
6	1	HC0141 - KH2 Steel Element
7	1	TS0007 - Energy Regulator & Knob
8	4	PC0019 - Foot-Buffer Seat
9	1	PC0060 - Cord Clamp 10A
10	1	EC0184 - Pilot - 6mm Amber, T120
11	1	MS0073 - Earth Tag Assembly
12	1	NS0003 - Rating Plate Assembly - with Roband
13	1	MC0096 - Bezel
14	2	SS1752 - Element Clamp
15	1	Z16000C - Sixth Size Lid



APPENDIX A

Also known as Earth Leakage Protection systems an RCD is a protective device that automatically disconnects the active conductors of a circuit when an earth leakage current reaches a predetermined value.

Although RCD's are mandatory in domestic installations, and in the final sub-circuits of residential-type areas, the Australian Standards quote that the requirement of an RCD does "not apply to a socket-outlet…..for the connection of fixed electric cooking appliances, such as ranges, ovens or hotplates"

In installations that are neither Domestic nor Residential-type, AS/NZS 3000 2.5.3.3 states that RCD's are needed only in situations where equipment may represent an increased risk of electric shock to the user, and there are many special comments related to the use of heating elements.

AS/NZS3000 2.5.2 gives the following warnings that should have been taken into consideration when an RCD circuit was installed.

> *To avoid unwanted tripping due to leakage currents and transient disturbances, care should be taken to ensure that the sum of the leakage currents of electrical equipment on the load side of an RCD is less than 1/3 of its rated residual current.*
>
> *To avoid excessive leakage current causing unwanted tripping where socket-outlets are protected by one RCD having a rated residual current not greater than 30mA, consideration should be given to the number of socket-outlets protected and the nature of electrical equipment likely to be connected to the socket-outlets.*

Tubular elements (such as those used in this unit) reaching temperatures greater than 110°C are subject to moisture absorption and therefore earth leakage current generation. Should the installation and use of this unit trip an RCD the unit will need to be run on a circuit without an RCD (as mentioned above) for approximately 30-60 minutes, after which time the elements should have dried out and the machine should function normally. If you are unable to locate a circuit without an RCD please contact your supplier, or if you prefer you can contact Roband and send the unit to one of our offices where we can run the machine on a suitable circuit free of charge (a return freight charge may apply).

NOTES

(Record any preferred times or settings etc. here to act as a quick reference for other users)

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(Record any preferred times or settings etc. here to act as a quick reference for other users)

WARRANTY

Every care is taken to ensure that no defective equipment leaves our factory and all goods manufactured by us are guaranteed against defective workmanship and materials for a period of 12 months from the date of purchase. Roband Australia's obligations pursuant to this express warranty being limited to the repair or replacement of the defective goods or materials, at is option and subject to the terms contained within this Warranty statement. Where relevant, glass, Teflon® and lamps are **not** included in this warranty and RCD tripping due to moisture absorption by Tubular Heating Elements is not considered a warranty fault.

Generally, all goods claimed under this warranty must be returned to the factory or an authorized service agent, freight prepaid, for inspection. All parts deemed to be defective will be replaced, however, no claims will be entertained for second hand products, or parts damaged in transport, misused or modified in any way without our approval. For machines that are not considered to be portable (e.g. food bars, rotisseries, large hotplates and some bain maries), on site warranty service will be provided in capital city metropolitan areas only. In all other locations, the customer is responsible for all travelling time/service call costs and payment for this will be required prior to the commencement of the repair. The labour costs to actually repair the fault will be met by the company.

Any repairs or replacement of defective goods or materials pursuant to this warranty, must be authorized by Roband Australia prior to any action being taken. The company reserves the right to reject a claim for warranty if it is not completely satisfied with the circumstances under which it occurred and any other costs incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant. Roband Australia Pty Ltd nor any subsidiary company or Agent shall be liable for loss of profit or damage to other equipment and property except where it is in breach of the guarantees provided in accordance with Schedule 2 of the Competition and Consumer Act 2010 (Cth) or the applicable legislation from time to time.

The goods come with guarantees that cannot be excluded under the Australian Consumer Law (ACL). You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably forseeable loss or damage. You are also entitled to have the goods repaired or replaced if they fail to be of acceptable quality and the failure does not constitute a major failure.

Generally, authorized service agents are located in all areas which have authorized distribution dealers. For the name of your nearest Australian authorised service agent, please contact:

Roband Australia Pty Ltd

1 Inman Road, Cromer, NSW 2099

Warranty Number: 1800 268 848

Phone: (02) 9971 1788 Fax: (02) 9971 1336

All other countries please contact your selling Agent.

Please complete the following details and keep this card in a safe place.

NAME_____

ADDRESS_____

MODEL No:_____ SERIAL No: _____ DATE PURCHASE_____

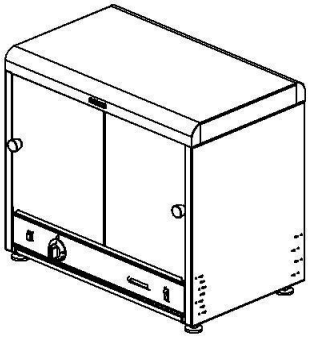
NAME OF DEALER:_____

PLEASE RETAIN THIS SECTION FOR YOUR RECORDS

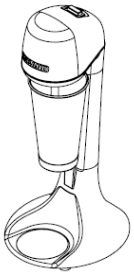
DO NOT POST

ROBAND® AUSTRALIA PTY LTD

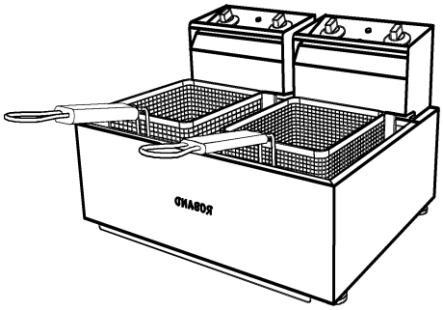
OTHER LEADING PRODUCTS AVAILABLE:



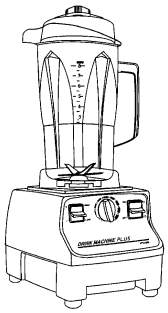
π-PLUS
PIE & FOOD WARMERS



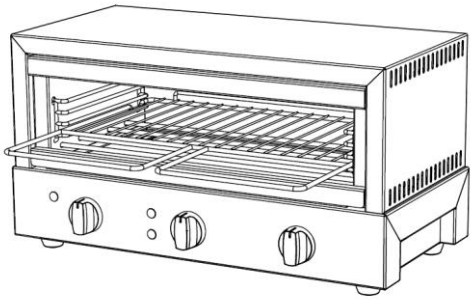
DRINK MIXERS



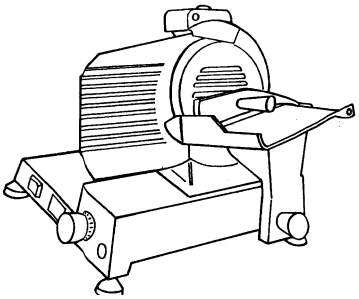
HIGH PERFORMANCE DEEP FRYERS



VITAMIX BLENDERS



GRILLMAX TOASTERS



NOAW Slicers

Manufactured/Imported in Australia by:

ROBAND® AUSTRALIA PTY LTD

Authorised Distributor/Agent